

# Café Amalfi

## Appetizers

### **\*\*Shrimp Cocktail 12**

Day Boat South Carolina White Shrimp  
Spicy Cocktail Sauce

### **Hummus Tasting 8**

Pita Chips

### **Fresh Seafood Plate 14**

Oyster on half Shell, Stone Crab Claws, Peel & Eat Shrimp  
Green Lip Mussels

### **Lobster & Shrimp Macaroni and Cheese 14**

Mascarpone, Gruyere, Fontina Cheeses  
White Truffle Oil

### **Pretzel Crusted Lump Crab Cake 10**

House Made Tartar Sauce

### **Braised Short Rib Empanada 10**

Green Peruvian Dipping Sauce

## Soup or Salad

### **Fresh Seafood Chowder 8**

Jack Cheese & Smoky Bacon

### **Organic Field Greens 8**

Clemson Blue Cheese, Honeycomb, Dried Blueberries, Pecan,  
Sour Berry Ranch Dressing

### **Pecan Crusted Goat Cheese Salad 8**

Spinach, Grapes  
Sweet Aged Sherry Vinaigrette

### **Beef & Vegetable Soup 8**

Beef Broth, Roasted Vegetables

### **Caesar 7**

Hearts of Romaine, Pesto Croutons,  
Creamy Asiago Dressing

### **Wedge Salad 8**

Iceberg, Tomato, Bacon  
Crumble Blue Cheese Dressing

## Sandwiches

### **The Burger 10**

Char Grilled Burger, Whole Wheat Bun  
American, Cheddar, or Swiss Cheese

### **Chicken Club 10**

Chicken, Lettuce, Tomato, Bacon  
Provolone Cheese, Whole Wheat Kaiser

The items marked \*\* contain 100% local ingredients grown within 50 miles of Myrtle Beach Hilton Resort.

Please note: An automatic 19% gratuity will be added to parties of six (6) or more.

*There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at the greatest risk of illness from raw oysters & should eat oysters fully cooked. If unsure of your risks, consult your physician.*

# Café Amalfi

## From the Grill

### **Filet 32**

Garlic Mashed Potatoes  
Asparagus, Morel Demi

### **Char Grilled N.Y. Strip 29**

Loaded Baked Potato  
Grilled Asparagus

### **Seared Chicken Breast 21**

Fire Roasted Zucchini, Wilted Spinach  
Balsamic Glaze

### **Grilled Bone-In Pork Chop 23**

Potato Dauphinoise  
Wilted Spinach, Apple Cider Reduction

### **Braised Pot Roast 19**

Garlic Mashed Potatoes  
Forest Mushroom Sauce

### **Crispy Duck 25**

Half Long Island Duck, Broccolini  
Apricot Gastrique

### **Meat Loaf Wellington 18**

Ground Sirloin, Duxelle Mushroom  
Garlic Mashed Potato, Red Wine Demi

## From the Sea

### **\*\* Cherokee Point Swordfish 22**

Steamed Wild Rice

### **Grilled Salmon 23**

Steamed Broccolini

### **\*\*Cornmeal Dusted Carolina Trout 22**

Grilled Zucchini  
Lemon Butter Sauce

### **Blackened Mahi Mahi 23**

Corn Maque Choux, Fennel Onion Salad  
Spicy Tomato Sauce

### **Curry Dusted Scallops 25**

Mango Pineapple Relish  
Steamed Wild Rice

### **Kingston Seafood Boil 21**

\*\*Fresh Local Seafood, Sausage,  
Fresh Corn, New Potato

### **Pretzel Crusted Crab Cake 21**

Lyonnaise Potato, Broccolini  
Spicy Rémoulade

## Pastas & Risotto

### **Shrimp Fettuccini 17**

Pancetta, Peas

### **Seafood Puttanesca 17**

Whole Wheat Fettuccini

### **Seafood Risotto 21**

Local Fresh Seafood, Asiago Cheese

### **Italian Sausage Risotto 16**

Braised Fennel

### **Vegetable Pasta 15**

Sundried Tomato Pesto, Artichoke, Kalamata Olives  
Asparagus, Zucchini, Whole Wheat Fettuccini

*Please ask your server about our Daily Specials.*

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